CHRISTMAS DAY LUNCH 2024

Selection of Canapés & Bread

STARTERS

Roasted Parsnip & Hawkstone Cider Soup (V) (E, G, M, SD) Warm brioche loaf

Scottish Oak-Smoked Salmon (G, F, Mu, SD) Wasabi, capers, cornichons

Smoked Gressingham Duck (Ce, E, M, Mu, N) Celeriac remoulade, hazelnuts, watercress

Wild Mushrooms on Toast (V) Soft poached egg, truffle oil, Parmesan

MAINS

Roast Breast & Leg of Caldecott Turkey (Ce, E, G, Mu, SD) Sage stuffing, pigs in blankets

Dry-aged Roast Sirloin of Beef (Ce, E, G, M, Mu, SD) Yorkshire pudding, horseradish sauce

Nut Loaf (V) (G, N, SD) Spinach, roast butternut squash, apricots, Marmite jus

All served with roast potatoes, sticky red cabbage & roasted market roots (M, SD)

Poached Halibut (F, M, SD) Sautéed potatoes, greens, tartare cream

DESSERTS

Christmas Pudding (G, M, N, SD) Brandy custard

Sherry Trifle (E, M, N) Mulled fruit, vanilla cream, almonds

Chocolate & Cherry Torte (E, G, M, N) Amaretti biscuits, cherry ripple ice cream

Selection of Local Cheeses (Ce, G, M, SD) Sourdough crackers, jelly, grapes

Tea, Coffee, Chocolate Truffles & Jellies (M)

ALLERGEN KEY - [C] CRUSTACEANS, [Ce] CELERY, [E] EGGS, [F] FISH, [G] GLUTEN, [L] LUPIN, [M] MILK, [Mo] MOLLUSCS, [Mu] MUSTARD, [N] NUTS, [P] PEANUTS, [S] SOYA, [SD] SULPHUR DIOXIDE, [Se] SESAME SEEDS.















